6. (Twice Amended) A treatment regimen for a mammal to inhibit angiotensin-converting enzyme (ACE), said regimen comprising:

orally administering to the mammal, a product prepared according to claim 1, 12, or 13 in amounts and at intervals effective to [suppress] inhibit ACE[-] activity.

8. (Once Amended) A process according to claim 1, wherein said whey protein fraction is a whey protein isolate[said reaction is stopped when a degree of hydrolysis for the hydrolysate is reached within the range of from 5.5 to 20.5%].

10. (Once Amended) A process according to claim 1, wherein said [whey comprises a] whey protein [isolate] fraction is produced by ion exchange and characterized by a protein content of at least 94% and an ash content of less than 3%.

11. (Once Amended) A process according to claim 10, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 5.5 to 6.5%[20.5%].

12. (Once Amended) A process for preparing an angiotensin-converting enzyme (ACE)-inhibiting composition comprising:

preparing an aqueous solution of a whey protein fraction [isolate] produced by ion exchange and a proteolytic enzyme, [comprising] wherein the proteolytic enzyme is trypsin;

holding said solution under conditions effective for reaction to partially hydrolyze said whey protein fraction [isolate] to provide a hydrolysate having increased [ACE-suppressing] ACE-inhibiting activity;

stopping the reaction when a degree of hydrolysis is reached within the range of from 5.5 to 6.5%, [20.5% and] wherein said hydrolysate is characterized by the following Molecular Weight Profile (HPLC)

Range (Daltons)	Soluble Peptides
> 5000	50 - 55%
2000 - 5000	15 - 20%

< 2000	30 - 35%; and

drying said hydrolysate.

13. (Once Amended) A process for preparing an angiotensin-converting enzyme (ACE)-inhibiting composition comprising:

preparing an aqueous solution of a whey protein fraction [isolate], prepared by ion exchange processing and characterized by a protein content of at least 94% and an ash content of less than 3%, and a proteolytic enzyme, wherein the proteolytic enzyme is trypsin; and

holding said solution under conditions effective for reaction to partially hydrolyze said whey protein fraction [isolate] to provide a hydrolysate having increased [ACE-suppressing] ACE-inhibiting activity[;

stopping the reaction when a degree of hydrolysis is reached within the range of from 5.5 to 20.5%].

14. (Once Amended) A process according to claim 13, wherein said hydrolysate is characterized by the following Molecular Weight Profile (HPLC)

Range (Daltons)	Soluble Peptides
> 5000	50 - 55%
2000 - 5000	15 - 20%
< 2000	30 - 35%.

Please add the following new claims:

16. (New) A process according to claim 1 or 12, wherein the whey protein fraction has an ash content of <3%.

17. (New) A process according to claim 1, 12, or 13, wherein the whey protein fraction has a mineral content of calcium of 15-20 meq/kg.

18. (New) A process according to claim 1, 12, or 13, wherein the whey protein fraction has a mineral content of magnesium of <1 meq/kg.

19. (New) A process according to claim 1 or 12, wherein the whey protein fraction has a protein content of at least 35%.

20. (New) A process according to claim 1 or 12, wherein the whey protein fraction has a protein content that varies by 0 to 25% from 97.5 ± 1.0%.

21. (New) A process according to claim 1 or 12, wherein the whey protein fraction has a protein content that varies by 5 to 10% from 97.5 ± 1.0%.

22. (New) A process according to claim 1, 12, or 13, wherein the whey protein fraction has a protein content that varies less than 5% from 97.5. ± 1.0%.

23. (New) A process according to claim 1, 12, or 13, wherein the whey protein fraction has a protein content of 97.5. ± 1.0%.

24. (New) A process according to claim 1, 12, or 13, wherein the whey protein fraction is characterized as follows:

Analysis	Specification	Typical Range
Moisture (%)	5.0 max	4.7 ± 0.2
Protein, dry basis (N x 6.38)(%)	95.0 min.	97.5 ± 1.0
Fat (%)	1.0 max	0.6 ± 0.2
Ash (%)	3.0 max	1.7 ± 0.3
Lactose (%)	1.0 max	<0.5
pH	6.7 - 7.5	7.0 ± 0.2.

25. (New) A process according to claim 12 or 13, wherein the whey protein fraction is a whey protein isolate.

26. (New) A process according to claim 1, 12, or 13, wherein the proteolytic enzyme is porcine trypsin.

27. (New) A process according to claim 1, 12, or 13, further comprising concentrating said hydrolysate.

28. (New) A process according to claim 1 or 12, wherein the hydrolysate is spray-dried.

29. (New) A process according to claim 1, wherein the whey protein fraction is prepared by ion-exchange processing.

30. (New) A process according to claim 1, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 11.0-12.5%.